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**Process for producing a biological substance, substance
of this type and its use**

Description

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The invention relates according to Claim 1 to a process for producing a substance which can serve the most varied purposes and is optimally suitable, in particular, for further processing as food and for further processing as toiletry or cleaning composition. In addition, the invention according to Claims 10, 12 and 14 also comprises the foods, toiletries and cleaning compositions created by the process.

15 In particular in food production, differing biological and chemical substances are currently used. In many industrially packaged food end products, there is therefore a labelling requirement for the constituents in order to keep the consumer informed about their contents, and in particular to give people at risk of allergies the possibility of avoiding harmful substances.

25 In the case of other food end products, in particular those which are not industrially packaged, frequently the constituents are not completely identifiable for the consumer, however.

30 Modern food end products contain a multiplicity of base substances and additives which in most cases have passed through numerous processing steps and are far removed from the original natural foods. Despite the labelling obligation, consumers frequently cannot gain information about the substances listed on the labelling, which in turn are made up of substances subjected to numerous processing steps which are not

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labelled. This also applies, in particular, to
preservatives and genetically engineered substances
used which are occurring increasingly more widely and
in an uncontrolled manner. Very disadvantageously, some
5 economic plants, for example soya plants, can be
obtained virtually only in genetically engineered form.

In addition, for historical reasons, in our developed
region, numerous foods are produced using cow's milk,
10 cow's milk products and chicken's eggs. Inter alia, in
this context the disposition to allergic reactions to
these foreign proteins of animal origin is known. Cow's
milk products, even those organically produced, and
chicken's eggs contain not inconsiderable residues of
15 medicaments and hormones administered on an industrial
scale to the animals, which are finally supplied to the
end consumer. Other allergens occur due to animal
feeds. In addition, cow's milk contains aluminium and
lead, which is not safe even in small doses.

20 To provide foods, toiletries and cleaning compositions
for people who have allergies and consumers who prefer
drug-free and hormone-free foods, and also for
vegetarians, it is necessary to replace the above-
25 mentioned foreign protein products by a substance which
is as natural as possible, passing through as few
industrial processing steps as possible.

From the aspect of transparency of constituents of food
30 end products for consumers, foods are advantageous
which are fabricated from a small number of original
and natural ingredients using as few industrial
processing steps as possible.

35 The object therefore underlying the invention is to
provide a base substance for the production of foods,
toiletries and cleaning compositions, which base
substance consists of original, natural substances which
have not come into contact with genetic engineering.

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The invention complies with these requirements to a great extent, its substances, furthermore, being able to be classified as vegan products.

- 5 The invention in addition complies with the object of providing a value-optimized food with very low pollution of the human body.

- 10 According to the invention, a first pulpy substance is produced from the fine comminution or wet milling of seeds or nuts with addition of a liquid and, in particular, of salt or sugar or other salt-like or sugar-like substances. This first substance, with addition of oil or liquefied fat, becomes an essentially
15 liquid second substance, the latter gaining a more solid consistency by addition of an acidic liquid. In this case the amount of the acidic liquid determines the consistency of the substance finely produced. Consistency here shall be taken to mean either the
20 viscosity of a liquid to pulpy mixture or the firmness of a glutinous to solid material composition.

- The small number of base substances and constituents and the simple mechanical processing steps permit high
25 levels of control and monitoring with respect to the end product. Residues of drugs and hormones and genetically engineered ingredients can be avoided reliably and the number of potential allergens can be markedly reduced.

- 30 The pulpy first substance consists of seeds, especially sunflower seeds, or nuts which are finely comminuted to form a homogeneous mixture, or are wet milled until essentially no grains are any longer present.

- 35 Equal quantities of the pulpy first substance are then cuttered (blended) with oil or liquefied fat, so that a second in most cases, viscous, substance is formed.

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The oil introduced is preferably a vegetable oil and can, for example, be sunflower oil, olive oil or thistle oil. However, in a further alternative aspect, any other edible oil or fat whose flavour constituents or nutrients are desired in the substance produced according to the invention can also be used.

The quantitative ratios with respect to their contents by weight in the pulpy first substance can be as follows: seeds (or nuts) to liquid to salt or sugar etc.

100 : 50 to 1 000 : 0 to 200

15 Where below specific quantitative contents are used as a basis, these are specified on the basis of their contents by weight.

It has been found that the more of the first liquid was used, generally also the creamier the first pulpy substance became. However, a point can be reached at which, depending on the starting materials and the respective quantitative ratios, no liquid absorption takes place any longer and flocculation or persistence of undissolved liquid can occur.

The quantitative ratio of pulpy first substance to oil or liquefied fat can be about 100 : 20 to 300.

30 The substance finally produced, that is to say the subject-matter of the invention, is produced by blending the second substance with an acidic liquid. Acidic liquids which are highly suitable are acidulants, for example juices of the plant genus Citrus, that is to say lemon juice or lime juice, or natural acidification by bacteria.

However, other natural or semi-natural acidic liquids or acidulants, principally corresponding to the nature

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of the invention, can also be used. The quantitative ratio in the blending of the acidic second liquid to the liquid second substance can be about 2 to 20 : 100. The substance finally produced has a pH in the slightly acid range.

When the acidic second liquid or acidulant is added, a reaction takes place which leads to an altered viscosity, that is to say to a more solid substance. This reaction occurs, astonishingly, even when acidic liquid is added dropwise. This more solid substance can be whipped with air or nitrogen to a limited extent.

From the stage of the still pourable second substance, with increasing addition there proceeds the transition to the pasty, not yet solid state, having a consistency similar to curd cheese or fresh cheese and a lighter colour and creamy consistency.

A specific and preferred embodiment is described below.

100 grams of sunflower seeds are finely comminuted by cutting or are wet milled until no grains are any longer present. The temperature during this comminution process is preferably about 20 degrees Celsius. A homogeneous mixture is produced into which 165 grams of water and 8 grams of salt are added, so that a stirrable, in particular pulpy, substance is formed. 200 grams of sunflower oil are cut into this pulpy substance. A light grey viscous mixture is formed.

The next working step provides the addition of 40 grams of fresh lemon juice. The viscous mixture reacts in this case to form a light pasty substance of similar consistency to curd cheese or fresh cheese, slightly raised by air whipped in during the mixing operation.

This substance has been found to be outstandingly suitable as substitute or base substance for

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essentially all solid and liquid foods in which milk products and milk protein products have previously been used, for example cream, curd cheese, cheese or the like.

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This substance already represents a freely handleable independent base substance which can be supplied to varied applications.

- 10 If this substance is to be shelf-stable for a longer period, its pH can be set to preferably about 4.5 and/or pasteurization can be performed.

- 15 If the inventive substance is further processed, for example as drink, a content of a flavouring substance, for example in the form of fruit juice constituents, is suitable in order to provide a substitute for the customary flavoured milk drinks.

- 20 Depending on the seasoning of the substance produced, this can also be used, with appropriately adjusted firmness, as substitute for or additive to cheese, sausage or meat.

- 25 If sweet flavourings are added, patisserie products, for example cheesecakes or cream cakes or tartlets and the like can be produced. Yoghurt, curd cheese and fresh cheese products can also be produced with suitable adjustment of the viscosity by using the
30 inventive substance.

- Surprisingly, it has been found that toiletries having a very low content of allergens can also be prepared on the basis of the substance produced. Thus creams, sun-screen milks and the like can be prepared by addition
35 of appropriate perfuming substances, preferably in the form of herb or plant constituents.

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Cleaning compositions can also be prepared using the inventive substance, in which case these then also preferably have a grainy constituent.

5 The granular constituent can comprise coarsely ground sunflower seeds or sunflower seed meal, sawdust, grated coconut, sand or lime constituents and essentially serves an additional mechanical cleaning operation.

10 Although the invention has been described above with reference to preferred embodiments, it is not restricted to these.

15 For example, the sequence of the process steps can be altered or, in each case, instead of products of one variety, for example seeds or juices of only one plant or fruit variety, mixtures of seeds and juices of a plurality of plant or fruit varieties can be used. In addition, not only is pure replacement of milk protein
20 products possible, but also addition to these or partial replacement.

However, in addition to milk protein products, for example, tofu-containing products and tofu itself can
25 be replaced.

The amount of fat and fat properties (firmness of the fat) determine in general the consistency of the substance to the extent that consistency may be set or
30 varied from sliceable composition, like, for example, Greek feta cheese, to a liquid.

Consistency, that is to say the firmness of the inventive material, however, may additionally be
35 determined, in addition to the acid, also via the content of fat or the choice of fat; the amount and property of the fat then also serves for establishing firmness or consistency.

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The acid or the acidulant to be added coagulates protein by pH reduction. This means that the maximum firmness can also be provided by a defined number of H⁺ ions. The maximum firmness is at approximately a pH = 4.0, since, generally, no further setting occurs with further addition of acid above pH = 4.0. Generally, however, below this value, the more acid is added, the higher the firmness that is reached. The pH should, however, be at most 5, since otherwise no further binding can be achieved.

For simpler adjustment of consistency, the following table may be prepared:

15	higher sliceability	more liquid consistency
	more acid	less acid
	more fat	less fat
	less water	more water

20 However, an emulsion is only formed in a pH range < 5, that is to say a minimum addition of acid may be necessary in order to ensure this range.

25 Further preferred exemplary embodiments are specified below.

30 In this case, the water content must be in the range from 45% to 25%, since otherwise no emulsion may be established.

The content of added fat is to be between about 30% and 50%.

A particularly preferred embodiment comprises:

35 sunflower seed content about 20% by weight
liquid 54% by weight
preferably consisting of
added water 47% by weight and

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lemon juice at about 7% by weight
added fat 26%

5 The liquid variant can, by way of example, also be formulated by the preferred ratios.

Sunflower seed: added aqueous liquid: added fats or oils in the ratio of 3 : 8 : 4 at a pH = 4.5.

10 The firmest variant can by way of example also be specified by the preferred ratios as follows:
sunflower seed: added aqueous liquid: added fats or oils in the ratio of 3 : 4 : 8 and pH = 4.

15 The experience with inventive milk substitute teaches that the emulsion can be made up to be more solid or more liquid under the abovementioned limits. The emulsification process must be complete, since this product can then be extended to form milk with water or aqueous liquid.

20 Seeds which are preferred, but without restricting generality, are sunflower seeds, almonds, hazelnuts, walnuts, in single varieties and any mixtures of these.

25 Oils and fats which are preferred, but without restricting generality, are avocado oil, thistle oil, rapeseed oil, sunflower oil, almond oil, soybean oil, pumpkin seed oil, in each case in single varieties or in any mixing ratios.

30 Where percentages are given hereinafter, these are to be understood as percentages by weight in each case.

35 An inventive base product which has been given the trade name Ibi by the applicant is also obtained using finely ground sunflower seeds (20%), water (33.3%), salt (0.7%), sunflower oil (40%), lemon juice (6%). Water, sunflower oil and salt can be varied depending on the desired consistency. All ingredients are added

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in sequence and mixed or whipped together. Then the product is pasteurized.

5 The inventive food can be sweetened using all sweeteners: refined sugar, concentrated agavae juice, concentrated apple juice, honey.
Preferred contents: inventive base material Ibi, as described above, (85%), sweetener (15%).

10 Soap, shampoo and toothpaste are obtained from Ibi as follows:

Mix together Ibi base material as described above and tea tree oil (1 drop per 10 g of Ibi base material), then pasteurize. As an abrasive for mechanical
15 cleaning, the following substances are suitable, inter alia: salt, cereal bran. These substances are added as desired in each case. Tea tree oil is a natural preservative. The shelf life can be further improved by permitted and generally known perservatives.

20 Instead of sunflower oil for the Ibi base, that is to say the Ibi base material, the following oils are also suitable: avocado oil, almond oil, jojoba oil.

25 Ibi milk
Mix Ibi base material as described above with water in a ratio of 2 : 7. A particularly preferred enhancement uses pure vanilla, cocoa, finely ground almonds (up to a maximum of 2%).

30 These exemplary embodiments demonstrate conclusively to those skilled in the art the broad and versatile usability of the inventive substance, but are not suitable for restricting the generality of the
35 invention.

The invention thus makes a substantial, important and fundamental contribution to a life less polluted with chemical substances or genetically modified products.

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Furthermore, persons with allergies can again participate in many joys of a normal life which have been barred from them to date by their disease, since the preparation of the inventive substances in each case using single varieties permits the exclusion of undesired allergens with the high safety required.

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